



Long Livo

Upside Down Cake Pineapple Sugar Cookies

15 min
Prep time

12
Servings

12 min
Cook time

Easy
Difficulty

27 min
Total time
American
Cuisine

Ingredients

Cookie Base

- ☐ 2 cups all-purpose flour
- ☐ 1/2 cup unsalted butter, softened
- ☐ 3/4 cup granulated sugar
- ☐ 1/4 cup brown sugar, packed
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract

- ☐ 1 tsp lemon zest
- ☐ 1/2 tsp baking powder
- ☐ Pinch of salt

Topping

- ☐ 1 cup pineapple rings (fresh or canned, drained)
- ☐ 2 tbsp brown sugar
- ☐ 1 tbsp melted butter

Instructions

- 1** Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper. In a bowl, cream the softened butter with granulated and brown sugar until light and fluffy.
- 2** Beat in the egg, vanilla extract, and lemon zest. In a separate bowl, whisk flour, baking powder, and salt; gradually fold into the wet mixture until just combined.
- 3** Place pineapple rings on the prepared sheet, brush each with melted butter, and sprinkle the 2 tbsp brown sugar over them. Drop spoonfuls of dough (about 2 tbsp each) onto the pineapple, gently flattening them.
- 4** Bake for 10-12 minutes, until the edges turn golden and the pineapple caramelizes. Let the cookies cool on the sheet for 5 minutes, then transfer to a wire rack.
- 5** For a playful twist, try topping a few cookies with a drizzle of chocolate and a sprinkle of sea salt, reminiscent of a chocolate croissant glaze.

Nutrition per serving

210 kcal
Calories

2 g
Protein

32 g
Carbs

9 g
Fat

Tips & notes

- If the dough feels sticky, chill it for 10 minutes before shaping.
- Avoid over-baking; the cookies should stay soft in the center.
- A quick pat of the pineapple with paper towels prevents sogginess.